

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Insp Date: 8/9/2010 **Business ID:** 92037FS
Business: WALMART STORE #978

 2701 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Inspection: 07000582
Store ID:
Phone: 4792776439
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/09/10	09:30 AM	10:45 AM	1:15	1:30	2:45	0	
Total:			1:15	1:30	2:45	0	

Reference:

Time In: 9:30am
Travel Time: 1 hour 30 minutes
Educational Material: No
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 10:45am
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 0

FOODBORNE ILLNESS RISK FACTORS	Notes
---------------------------------------	--------------

AND PUBLIC HEALTH INTERVENTIONS	Notes
--	--------------

 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.			X				
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.	X						

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.	X						
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.	X						
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.	X						
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.			X				

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

prohibited foods not offered.			X				
-------------------------------	--	--	---	--	--	--	--

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.			X				
26. Toxic substances properly identified, stored and used.	X						

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.			X				

GOOD RETAIL PRACTICES	Notes
------------------------------	-------

Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.			X				
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.				X			

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.	X						
32. Plant food properly cooked for hot holding.	X						
33. Approved thawing methods used.	X						
34. Thermometers provided and accurate.		X					4-203.11 Food thermometers accurate in the intended range of use

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled							
original container.	X						

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present							
no unauthorized persons.		X					6-202.13(B)(2) Insect control devices-no contamination of food, equipment, etc. by dead insect/parts
37. Contamination prevented during food preparation, storage and display.	X						
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.	X						
42. Utensils, equipment and linens: properly stored, dried and handled.	X						
43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.	X						

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.		X					4-501.116 Concentration of sanitizer solution determined by use of test kit
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed							
facilities maintained.	X						
53. Physical facilities installed, maintained and clean.		X					6-501.11 Physical facilities maintained in good repair
54. Adequate ventilation and lighting							
designated areas used.		X					6-202.11() Protective shielding on light bulbs over exposed food/utensils/equipment

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

Result:No Follow-up

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

- 34. NC-Not Critical Thermometers for checking roasted chicken not accurate.
- 36. NC-Insect control device over clean dishes in deli area.
- 46. NC-Sanitizer not hooked up for warewashing sink. Sanitizer dilution was <200ppm.
- 53. NC-Door to deli display case not sealed when door is closed.
- 54. NC- Light cover missing in dish washing area of Deli.

Temperatures in Degree Fahrenheit (F)

Deli display case Ham 43, Bologna 43, Chicken Breast 40, Turkey 42, Swiss Cheese 39, Cheddar Pasta 43, Potato salad 39, Mustard potato salad 42, Corn Dogs 180, Ribs 140, Chicken Fillets 176, Mashed Potatoes 142, White Gravy 145, Macaroni and Cheese 147, Walk in cooler HAm 38, Turkey 37, Roast beef 37, Macaroni and Cheese 43, Sandwiches Raw roast chicken 26, Broasted Chicken 168, 191, 184, 172,

Questions please call Kansas Department of Agriculture at 785-296-5600.

Inspector

Acknowledged Receipt